



COMMANDER SERIES 24" WIDE HEAVY-DUTY MODULAR GAS RANGES



Model FS-4J-0-24M



Design Certified by the American Gas Association
Design Certified by the Canadian Gas Association
Listed by the National Sanitation Foundation

Approved by _____

Date: _____

BASIC MODELS:

- FS-4J-0-24-M Four open burners
- FS-2J-0-2HHT-24-M Two open burners in front, half hot tops in rear
- FS-0-0-FT-24-M Griddle top
- FS-0-0-2HT-24-M Two hot tops

KEY FEATURES — ALL MODELS:

- Stainless steel front, sides, bullnose and stub back. Sides finished in black epoxy powder coat paint. Heavy-duty chrome plated legs.
- 1 1/4" diameter front gas manifold.
- One year limited parts and labor warranty.

OPTIONAL FEATURES — ALL MODELS:

- Elevated rear 4" (step-up) burners. (Open burners only.)
- Stainless steel finishing back.
- Common stainless steel bullnose up to 120" wide. (Provide a drawing showing the position of each piece of equipment in the line-up with the order.)
- Cap and cover manifold end(s). (No charge.)
- Rear gas connection. (Specify 3/4" or 1 1/4".)

DESCRIPTION:

24" wide heavy-duty gas range with chrome plated legs, Wolf Model No. _____. Stainless steel front, sides, bullnose and stub back. 1 1/4" diameter front gas manifold.

- FS-4J-0-24-M: Four 30,000 BTU/hr. two piece open burners. Individual pilot for each burner. Heavy-duty cast iron top grates measure 12"w x 27"d.
- FS-2J-0-2HHT-24-M: Two 30,000 BTU/hr. two piece open burners in the front. Two 17,500 BTU/hr. hot top burners in the rear. Individual pilot for each burner. Heavy-duty top castings measure 12"w x 27"d.
- FS-0-0-FT-24-M: Highly polished steel griddle plate is 24"w x 27"d x 1" thick. Stainless steel side splashes, front grease trough and large capacity grease collector. Two 30,000 BTU/hr. burners with pilot ignition and manual control valves.
- FS-0-0-2HT-24-M: Two heavy cast hot tops measure 12"w x 27"d. Two 35,000 BTU/hr. burners with pilot ignition system and manual control valves.

Exterior dimensions: 24"w x 38"d x 36" working height on heavy-duty stand with chrome plated legs.

**SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

WOLF RANGE COMPANY

Wolf Range Company
Division of ITW Food Equipment Group LLC
(800) 366-9653
www.wolfrange.com



Commander Series 24" Wide Heavy-Duty Modular Gas Ranges

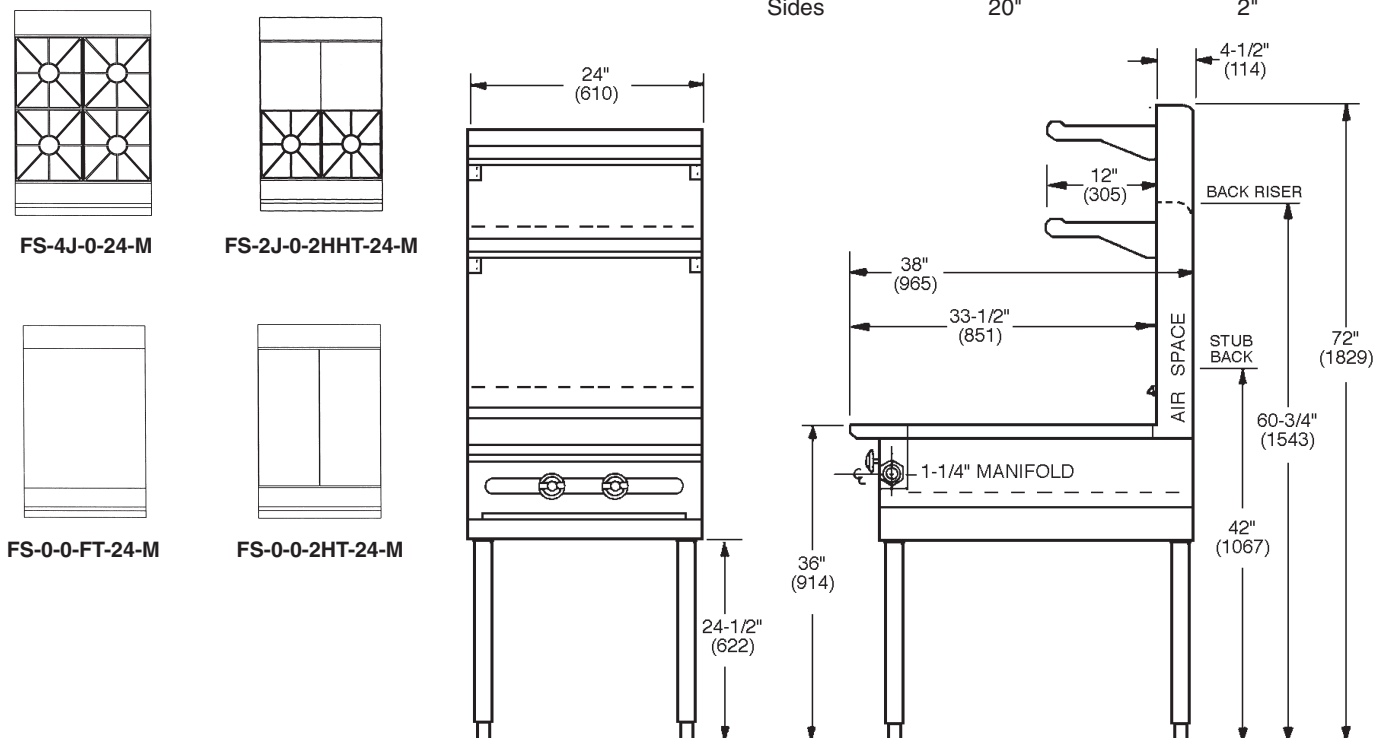
ACCESSORIES — ALL MODELS:

- 26½" or 37¾" high stainless steel back riser. (Common back risers available up to 96" wide.)
- 26½" high single deck high shelf. (Common high shelves available up to 96" wide.)
- 26½" high single deck flo-thru high shelf. (Common high shelves available up to 96" wide.)
- 37¾" high double deck high shelf. (Common high shelves available up to 96" wide.)
- Gas pressure regulator (specify size and type of gas).
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

INSTALLATION REQUIREMENTS:

1. In order for this equipment to operate as designed, an adequate gas supply (volume and pressure) must be delivered to the installation. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. A properly sized gas pressure regulator must be installed with this equipment.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
5. Clearances:

	Combustible	Non-combustible
Rear	2"	0"
Sides	20"	2"



MODEL NO.	BTU/HR. INPUT	WIDTH	DEPTH	WORKING HEIGHT	APPROX. SHP. WT. LBS./KG
FS-4J-0-24-M	120,000	24"	38"	36"	280/126
FS-2J-0-2HHT-24-M	95,000				300/135
FS-0-0-FT-24-M	60,000				360/162
FS-0-0-2HT-24-M	70,000				340/153

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.
This appliance is manufactured for commercial use only and is not intended for home use.